

MONITORING FORM – HOT HOLDING

ESTABLISHMENT NAME: _____

DATE: _____

NAME OF FOOD PRODUCT BEING MONITORED: _____

Actual Time	Intervals	Temperature	Requirement	Initialed
	0 Minutes		Should be 135° F	
	1 Hour		Should be 135° F	
	2 Hours		Should be 135° F	
	3 Hours		Should be 135° F	
	4 Hours		Should be 135° F	
	5 Hours		Should be 135° F	
	6 Hours		Should be 135° F	
	7 Hours		Should be 135° F	
	8 Hours		Should be 135° F	
	9 Hours		Should be 135° F	
	10 Hours		Should be 135° F	
	11 Hours		Should be 135° F	
	12 Hours		Should be 135° F	

NOTE: Product must be held at 135°F until removed from the service line or discarded.